





FREE-FLOWING NON-IONIC FAT DISPERSION**Publication number:** JP4502575 (T)**Publication date:** 1992-05-14**Inventor(s):****Applicant(s):****Classification:**

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Abstract of corresponding document: **WO 9007976 (A2)**

Free-flowing aqueous dispersions of non water-soluble aliphatics meltable at 30 to 100 DEG C and fats containing up to 60% of said aliphatics are produced by using as a dispersant up to 1 weight % of non-ionic surface-active ethylene addition products with an HLB value comprised between 12 and 19.6. Preferred dispersions contain 30 to 50 weight % of fatty alcohols and, as a dispersant, the products of the addition of 20 to 100 moles of ethylene oxide to a fatty alcohol with 16 to 22 atoms of C in a quantity of 0.1 to 0.5 weight %, relative to the whole of the dispersion.

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